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Cinnabon Cinnamon Roll

Serving Size : 12

Categories : Rolls

INGREDIENTS:

DOUGH

1/4 cup warm water, 1 cup milk — room temperature

1 large egg — beaten, 1/4 cup butter — softened,

1 tablespoon sugar

1/2 teaspoon salt, 4 cups all purpose white flour

1/2 package instant vanilla pudding mix (3.4 oz box) 1 tablespoon bread machine yeast FILLING 1 cup brown sugar — packed 1 tablespoon cinnamon, 1/4 cup butter — softened CREAM CHEESE CINNAMON FROSTING, 1/2 teaspoon cinnamon 4 ounces cream cheese — softened, 1/4 cup butter — softened 1/2 teaspoon vanilla, 1/2 tablespoon milk, 1 1/2 cups powdered sugar

Preparation Instructions: Dough; (Add the dough ingredients, in the order listed, to the bread machine and prepare using the dough setting. On a lightly floured surface, roll out to an 18" by 30" rectangle. The dough can also be handmade. If you use regular yeast, you may want to let the rolls proof for 15-30 minutes after assembly). Filling In a small bowl, mix brown sugar and cinnamon. Spread the softened butter over the dough and evenly sprinkle on the sugar and cinnamon mixture.

Starting at the long edge of the dough, roll up tightly. Mark the roll every 2 inches. With a thread cut the roll by placing the thread under the roll at your

mark, crisscross over and pull to cut. Place rolls into greased 8" or 9" baking pans 2"

apart. Cover and let rise in a warm, draft free place until almost double, approximately 1 hour. After rising, rolls should be touching each other and the sides of the pan. Bake at 350

degrees F. for 15 to 20 minutes, or until golden brown. Cream Cheese Cinnamon Frosting In a small bowl, mix cream cheese, butter, vanilla and milk. Add powdered sugar and cinnamon and mix until smooth. Spread on warm rolls and serve immediately.

This recipe has been adjusted so that the

dough can be prepared in your bread machine. These will taste most like the originals if you use Makara Cinnamon (available at the Cinnabon Stands) instead of conventional powdered cinnamon from the supermarket.